

Product Information & Typical Malt Analysis

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SHANIKO

Soft, White
Winter Wheat

Plump	95.0%	Protein	11.5 - 12.0%
Thru	0.9%	S/T	54.9%
Moisture	4.5%	Alpha Amylase	25
Extract FG, Dry Basis	86.3%	FAN (mg/L)	130
Extract CG, Dry Basis	85.3%	DP (Lintner)	150
Beta Glucan (mg/L)	70	Color (SRM)	4.0 - 4.3
pH	5.8	Variety	Mary

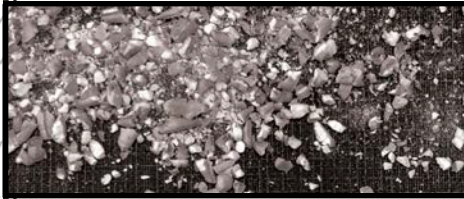
Characteristics & Applications

The wait is finally over: our white winter wheat “Shaniko,” provides your beer a super-rich and creamy cloud of flavor. Perfect for hazy IPAs and wheat beers, Shaniko tastes like cookie dough right off the spoon.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Much like fresh bread going stale, improperly stored/exposed malts will easily lose freshness and flavor. Please use whole-kernel malts within 18 months of the “freshly-malted” date.

Our one-of-a-kind kilning process produces malt that is crisper (but more rich) than conventional malt. To achieve the best possible extract and flavor, please consider using at least a .040” mill setting to maintain a fine crush on our malt.



- ★ No whole kernels
- ★ All kernels broken into at least three pieces
- ★ Starch exposure is critical